

Vinegar Trick to Get Crispy French Fries

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Ingredients

- Potatoes 1kg
- Sunflower oil c/n
- Cold water c/n
- White vinegar 2 tsp

Preparation

1. Peel the potatoes and cut them into sticks about 1 cm thick (you can leave them with the skin but you have to wash them very well).
2. Put the cut potatoes in a large container and pour water to cover them.
3. Add the two tablespoons of vinegar and mix a little.
4. Leave to rest in the refrigerator for at least 20 minutes. An hour would be ideal.
5. Remove the potatoes from the water and dry them as much as possible (you can use a kitchen towel or napkins).
6. Heat the oil in a pot or skillet suitable for frying.
7. Fry the potatoes in as many times as necessary.
8. Enjoy the crispiest potatoes ever!